

- What you'll need**
- Lalaloopsy™ Baking Oven
 - Lalaloopsy™ Round Pan
 - Lalaloopsy™ Oven Spatula
 - Lalaloopsy™ Measuring Spoons
 - Chocolate Chip Cookie Mix
 - Sugar Cookie Mix
 - Orange Sugar
 - Hot Pink Frosting
- Your Kitchen Items**
- Cooking Spray
 - Rubber Spatula
 - 2 Mixing Bowls
 - Scissors (optional)
 - Plastic Sandwich Bag (optional)
 - Wax Paper or Plastic Mat
 - Water
 - Timer
 - Trivet
- Prepare the baking area by cleaning kitchen tools and surfaces. Then, cover the space with wax paper or a plastic mat.

Chocolate Chip Cookies

Makes 6 frosted cookies or 3 cookie sandwiches



Round Sugar Cookies

Makes 6 frosted cookies or 3 cookie sandwiches



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Save this manual & for extra baking fun, look for these tasty mixes to bake!



Lalaloopsy™ Baking Oven Chocolate & Strawberry Cake



Lalaloopsy™ Baking Oven Confetti Cake



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Lalaloopsy Baking Oven



Refill Mix!

Chocolate Chip & Sugar Cookies

Illustrations are for reference only. Styles may vary from actual contents. **AGES 8+ ADULT SUPERVISION REQUIRED**

Before You Begin

Here's the important stuff you should know before baking!



Pan Fill Line

• Only pour your cake batter up to the fill line



Spatula & Oven Chambers

Baking Chamber

• Push the pan into the baking chamber until the line on the spatula reaches the baking slot as shown.

Cooling Chamber

• Push the pan into the cooling chamber as shown.

NOTE: Please read the Lalaloopsy™ Baking Oven instructions thoroughly before making these mixes. Make sure children wash their hands before using the mixes. STAIN ADVISORY: Food mixes may cause staining. Always protect your workspace with wax paper or a plastic mat, and avoid spilling food on clothing. If dry mix is spilled, sweep or vacuum the area to clean it up. If wet mix is spilled, use soap and water to clean it up immediately.

INSIDE

Chocolate Chip Cookies

Makes 6 frosted cookies or 3 cookie sandwiches

- 1 Plug in the Lalaloopsy™ Baking Oven and turn it on. Preheat the oven for 20 minutes. Evenly coat the included pan with cooking spray. **20 minutes**
- 2 Mix the dough: Pour 1 chocolate chip cookie mix, 1 dash and 1 sprinkle of water into a mixing bowl. Stir until mixture is combined.
- 3 **Note**
The dough will look dry. Do not add more water.
Roll the dough in between your hands to create one large ball. Then, separate the dough into 6 equal dough balls.
- 4 Place 3 dough balls on the pan and press them down to slightly flatten.
Note
The top of the dough should not be taller than the pan edge.
- 5 Place the round pan in the center of the baking slot. Use the oven spatula to push the pan into the baking chamber. Stop pushing when the raised line on the spatula reaches the edge of the baking slot. Remove the spatula from the oven. Bake for 9 minutes. **9 minutes**

Note

Peek inside to make sure the metal doors are closed on both ends. If one door is open, use the oven spatula to push it closed. If you pushed the pan too far, push it into the cooling chamber. Then, use the spatula to slide the pan out of the oven, and reinsert it into the baking slot.

- 6 **Cooling Chamber**
Use the oven spatula to push the pan into the cooling chamber. Remove spatula from the oven. Let the pan cool for 5 minutes. **5 minutes**
- 7 Use the oven spatula to slide the pan out of the oven. Set the pan on a trivet. Wait 3 minutes for the pan to completely cool. Then, remove the cookies from the pan. **3 minutes**
- 8 Thoroughly clean and grease the pan and repeat steps 4-7 with the remaining 3 cookies.
- 9 Turn the oven off, unplug it, allow it to fully cool and coil the cord behind the unit.

Choose A Way To Decorate!

For Cookie Sandwiches

• In a separate mixing bowl, combine 1/2 of the frosting mix (1 big pinch and 2 pinches) and 2 sprinkles of water. Mix until smooth.

For Icing On Top

• In a separate mixing bowl, combine 1/2 of the frosting mix (1 big pinch and 2 pinches) and 1 dash and 1 sprinkle of water. Mix until smooth.

Note

Save the other 1/2 for another baking recipe.

- Using a rubber spatula, spread frosting on the bottoms of two cookies. Then, press the frosted sides together.
- Sprinkle orange sugar on a plate and roll the frosted sides of the cookies over it. Enjoy a sweet cookie sandwich!
- Spoon the frosting into a plastic bag and cut off a tiny tip of one corner. Squeeze the frosting onto the cookies in unique shapes.
- Sprinkle orange sugar on top and enjoy!

Round Sugar Cookies

Makes 6 frosted cookies or 3 cookie sandwiches

- 1 Plug in the Lalaloopsy™ Baking Oven and turn it on. Preheat the oven for 20 minutes. Evenly coat the included pan with cooking spray. **20 minutes**
- 2 Mix the dough: Pour 1 sugar cookie mix, 1 dash and 1 sprinkle of water into a mixing bowl. Stir until mixture is combined.
- 3 **Note**
The dough will look dry. Do not add more water.
Roll the dough in between your hands to create one large ball. Then, separate the dough into 6 equal dough balls.
- 4 Place 3 dough balls on the pan and press them down to slightly flatten.
Note
The top of the dough should not be taller than the pan edge.
- 5 Place the round pan in the center of the baking slot. Use the oven spatula to push the pan into the baking chamber. Stop pushing when the raised line on the spatula reaches the edge of the baking slot. Remove the spatula from the oven. Bake for 9 minutes. **9 minutes**

Note

Peek inside to make sure the metal doors are closed on both ends. If one door is open, use the oven spatula to push it closed. If you pushed the pan too far, push it into the cooling chamber. Then, use the spatula to slide the pan out of the oven, and reinsert it into the baking slot.

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- 7 Use the oven spatula to slide the pan out of the oven. Set the pan on a trivet. Wait 3 minutes for the pan to completely cool. Then, remove the cookies from the pan and set them aside. **3 minutes**
- 8 Thoroughly clean and grease the pan and repeat steps 4-7 with the remaining 3 dough balls.
- 9 Turn the oven off, unplug it, allow it to fully cool and coil the cord behind the unit.

Choose A Way To Decorate!

For Cookie Sandwiches

• In a separate mixing bowl, combine 1/2 of the frosting mix (1 big pinch and 2 pinches) and 2 sprinkles of water. Mix until smooth.

For Icing On Top

• In a separate mixing bowl, combine 1/2 of the frosting mix (1 big pinch and 2 pinches) and 1 dash and 1 sprinkle of water. Mix until smooth.

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